U.S. Patent Application No.: 10/589,607 Response to Office Action mailed: June 23, 2010

Response dated: August 23, 2010

Page 2

## AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of the claims in the application:

## LISTING OF CLAIMS:

Claims 1-19. (Canceled).

Claim 20. (Previously Presented): A composition comprising polymerized catechins and non-polymerized catechins extracted from tea, wherein content of the polymerized catechins is higher than that of the non-polymerized catechins.

- Claim 21. (Previously Presented): The composition of claim 20, wherein the tea is oolong tea.
- Claim 22. (Previously Presented): The composition of claim 20, wherein the amount of polymerized catechins is at least four times that of non-polymerized catechins.
- Claim 23. (Previously Presented): A composition in a form of an aqueous liquid fraction, or a concentrated or dried form thereof, wherein the aqueous liquid fraction is obtainable by contacting an aqueous extract of tea with an adsorbent, whereby content of the polymerized catechins is higher than that of the non-polymerized catechins.
- Claim 24. (Previously Presented): The composition of claim 23, wherein the aqueous liquid fraction is obtainable by contacting a aqueous extract of tea with an adsorbent at a temperature of at least 50°C, whereby content of the polymerized catechins is higher than that of the non-polymerized catechins.

U.S. Patent Application No.: 10/589,607 Response to Office Action mailed: June 23, 2010

Response to Office Action mailed: June 23, Response dated: August 23, 2010

Page 3

Claim 25. (Previously Presented): The composition of claim 23, wherein the amount of

polymerized catechins is at least four times that of non-polymerized catechins.

Claim 26. (Previously Presented): The composition of claim 20, wherein the

composition is a lipase activity inhibitor.

Claim 27. (Previously Presented): The lipase activity inhibitor of claim 26 which is

used to suppress the absorption of dietary lipids and subsequent rise of triglyceride in blood.

Claim 28. (Previously Presented): A method for producing a composition in which the

ratio of the polymerized catechins to the non-polymerized catechins is made higher than in the original aqueous liquid, which comprises steps of contacting an aqueous liquid containing

polymerized catechins and non-polymerized catechins extracted from tea with an adsorbent

selected from the group consisting of activated charcoal and an adsorbent resin as the aqueous

liquid is held at a temperature of at least 50°C, whereby the non-polymerized catechins are

selectively removed.

Claim 29. (Currently Amended): The method of claim 28, which is performed by

filling a column with the adsorbent selected from the group consisting of activated charcoal and an adsorbent resin, passing an aqueous extract of tea leaves through the column in an amount at

least 3 times greater than the capacity of the column, recovering the effluent from the column,

and optionally concentrating or drying the effluent.

Claim 30. (Currently Amended): [[The]] A method of claim 29, wherein the effluent is

added to for producing a beverage, which comprises steps of:

contacting an aqueous liquid containing polymerized catechins and non-polymerized catechins extracted from tea with an adsorbent selected from the group consisting of activated charcoal and

an adsorbent resin as the aqueous liquid is held at a temperature of at least 50°C to obtain an

effluent, whereby the non-polymerized catechins are selectively removed; and

adding the obtained effluent to a beverage.

U.S. Patent Application No.: 10/589,607

Response to Office Action mailed: June 23, 2010

Response dated: August 23, 2010

Page 4

Claim 31. (Previously Presented): The method of claim 30, wherein the beverage is

oolong tea.

Claim 32. (Currently Amended): The method of claim 29, wherein the amount of

aqueous extract of tea leaves passed is an amount of 5-10 times the capacity of the column.

Claim 33. (Previously Presented): The method of claim 29, wherein a liquid extracted

from tea with slightly alkaline lukewarm water is passed through the column.

Claim 34. (Previously Presented): An aqueous, wet or dry composition that has been

produced by the method of claim 28, wherein content of the polymerized catechins is higher than

that of the non-polymerized catechins.

Claim 35. (Previously Presented): The composition of claim 34, wherein the

composition is a lipase activity inhibitor.

Claim 36. (Previously Presented): The lipase activity inhibitor of claim 35 which is

used to suppress the absorption of dietary lipids and subsequent rise of triglyceride in blood.

Claim 37. (Previously Presented): A food or beverage additive containing the

composition of claim 20.

Claim 38. (Previously Presented): A food or drink containing the composition of claim

20

Claim 39. (Previously Presented): The food or drink of claim 38 which is either a

health food or a health drink.

Claim 40. (Previously Presented): The drink of claim 38 which is a tea drink.

DC01/2525986.1

U.S. Patent Application No.: 10/589,607

Response to Office Action mailed: June 23, 2010

Response dated: August 23, 2010

Page 5

Claim 41. (Previously Presented): A drink which is a mixture of a tea extract and the

additive of claim 37.

Claim 42. (Previously Presented): The drink of claim 41, wherein the drink is an

oolong tea.

Claim 43. (Previously Presented): A drink containing the polymerized catechins at a

concentration of 268 mg/L or more.

Claim 44. (Previously Presented): The drink of claim 43 containing the polymerized

catechins at a concentration of 268 mg/L to 3600 mg/L.

Claim 45. (Previously Presented): The drink of claim 43, which contains non-

polymerized catechins at a concentration of less than one fourth of content of the polymerized

catechins.

Claim 46. (Previously Presented): A method for inhibiting lipase activity, comprising administering a compound which contains polymerized catechins and non-polymerized catechins

extracted from tea, wherein content of the polymerized catechins is higher than that of the non-

polymerized catechins.

Claim 47. (Previously Presented): The method of claim 46, wherein the amount of

polymerized catechins relative to non-polymerized catechins is at least four times as much in the

compound.

Claim 48. (Previously Presented): The composition of any of claims 23, 24, and 25,

wherein the tea is oolong tea.

U.S. Patent Application No.: 10/589,607

Response to Office Action mailed: June 23, 2010

Response dated: August 23, 2010

Page 6

Claim 49. (Previously Presented): The method of either claim 28 or claim 29, wherein the tea is oolong tea.

Claim 50. (Previously Presented): The method of either claim 46 or claim 47, wherein the tea is oolong tea.

Claim 51. (New): The method of any one of claims 28-29 and 32-33, wherein the tea is colong tea.

Claim 52. (New): The method of claim 30, wherein the tea is oolong tea.